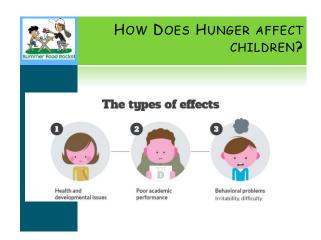


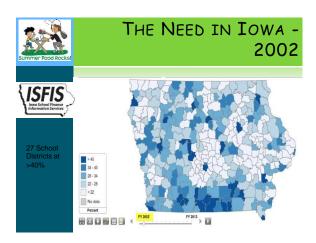


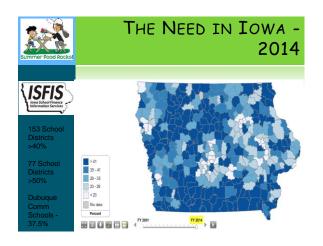


BACKGROUND

- Ensure children could continue to receive nutritious meals during the summer months
- Largest Federal resource available for local sponsors
- Join us in support children by becoming a partner in Summer Food Service Program!









VASTLY UNDER-UTILIZED

- Food insecurity rises during the summer months
- 200,660 lowa students are eligible for free and reduced priced meals
- An average of 21,625 lowa children attended summer sites each day
 - Reaching only 10.7% of those in need





Summer Food Rocks!	
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THE BASICS

Federally-funded program through USDA and administered by State agencies

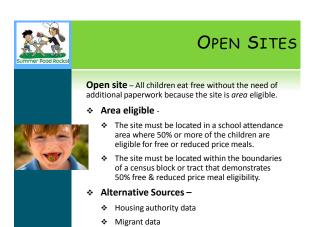
Provides free, nutritious meals to children 18 years old and younger

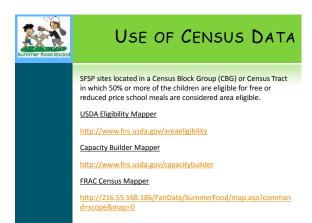
Persons 19 or older with a physical or mental disability, as defined by the State

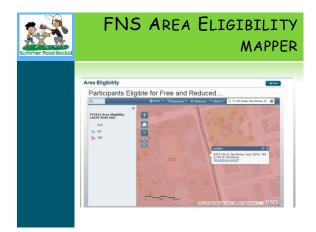
Operates when school is not in session Congregate Meal Program

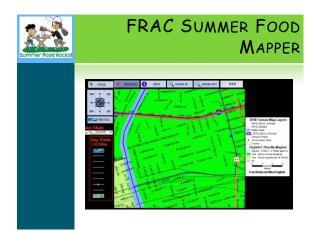
Summer Food Rocks!	WHO CAN SPONSOR SFSP
	Public or private non-profit schools
	 Units of local, county, municipal, tribal, or State government
	Private nonprofit organizations
	 Public or private nonprofit residential camp
	 Public or private non-profit universities or colleges

Summer Food Rocks!	SITE EXAMPLES	
	⊚School	
	⊚ Library	⊚ Parks & Rec Site
	Housing Complex	Mobile Site
5,72	Park/Playground	Tribal Organization
	Swimming Pool	Summer Camp
	⊚Splash Pad	Migrant Center
	Church	Emergency Shelter
	WIC Office/Clinic	⊚ Trailer Park

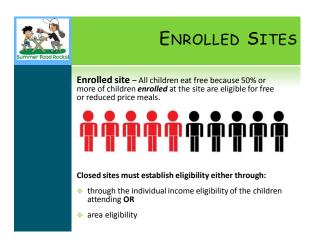
















WHO IS ELIGIBLE TO GET FREE MEALS?

- Open or enrolled sites: all children 18 years or younger
- Camps: only the children eligible for F&R
- People over age 18 who are enrolled in the school programs for persons with disabilities





HOW ARE SFSP MEALS PREPARED?

- Self preparation
- Agreement through area school
- Contract with a vendor



Summer Food Rocks

MEAL SERVICE



- Can provide up to 2 meals or 1 meal & 1 snack per day
 - Lunch & supper cannot be combined
- Congregate meal service onsite
- Sponsor chooses day(s) & time of service
 - Can operate Monday-Sunday
 - Can operate any period of time within
- Open Sites have 5 years of eligibility with initial approval



MEAL SERVICE

- Meals must meet USDA standards
- Meal pattern requirements
 - Milk
 - Vegetables and/or fruits
 - Bread and bread alternates
 - Meat and meat alternates







	Breakfast	Lunch or Supper	Sunck ² (Cheose two of the four)
Milk Milk, fluid	1 cup (8 fl. oz.)2	1 cup (8 fl. oz.) ³	l cup (8 fl. oz.) ²
Vegetables and/or Fruits Vegetable(s) and/or fruit(s), or Full-strength vegetable or fruit juice or an equivalent quantity of any combination of vegetables(s), fruit(s), and juice	% cup % cup (4 ff. oz.)	% cup total*	% cup % cup (6 ff. oz.)
Bread or Combread, bisceits, rolls, metflins, etc. Combread, bisceits, rolls, metflins, etc. Codd day cereal or Codded posts or Codded posts or codd product or Codded posts or conditional or conditional or conditional or complete or combreading of pages of posts of the combreading of pages of posts of the combreading of pages of posts of the combreading of pages of the combreading of the combr	I slice I serving N cup or I oz. ⁶ S cup S cup	1 slice 1 serving % cup % cup	1 slice 1 serving % cup or 1 oz.6 % cup % cup
Meast and Meast Alternates Lean most or positive or either or different position product or different position product or different or	(Optional) 1 or. 1 or. 1i Luge egg 14 cup 2 thup. 1 or. 4 or. or 14 cup	2 oz. 2 oz. 1 large egg 5 cmp 4 dbsp. 1 oz.= 50% ⁵ 5 oz. or 1 cmp	1 oz. 1 oz. % large egg % cup 2 thup. 1 oz. 4 oz. oz % cup
An equivalent quantity of any combination of the above meatimest alternates			





SERVING QUALITY MEALS

- Balance color, texture, flavor and shape
- © Create meals that appeal to the senses
- Serve foods that are "kid-friendly"
- Moderate levels of fat, sugar, and salt
- Emphasize use of whole grains
- Utilize USDA foods
- Utilize locally-grown items



FOUR WAY PARTICIPATION

FOUR WAYS YOU CAN PARTICIPATE IN SFSP!







1. BECOME A SPONSOR

Training, including Civil Rights

Site Determinations

Monitoring Sites

Submit Claims for Reimbursement

Receive Program Payments

Reviewing sites for compliance

Recordkeeping

Request for off-site meal service (field trips)

Oversee Food Service





2. RUN A SITE

- Attend your sponsor's training
- Supervise activities and meal service
- Distribute meals by following SFSP guidelines
- Keep daily records of meals served
- Keep the site clean and sanitary
- Store food appropriately











LEARN ABOUT SFSP

- By attending this training!
- Find out what is going on in your community
- Talk with current sponsors
- Talk with people in your community to help ensure the success of your program!



DETERMINE THE LOCATION OF SITES

- Are there low-income children in the area?
- Are there fun activities already planned in the area?
- Mow easily and safely can children access the site?
- Mow will you determine eligibility?
- Will you prepare the meals yourself?





Summer Food Rocks!	Complete an Application
	On-line application through lowaCNP
	Include proposed budget, serving sites, types of meals, and meal times
	SFSP agreement



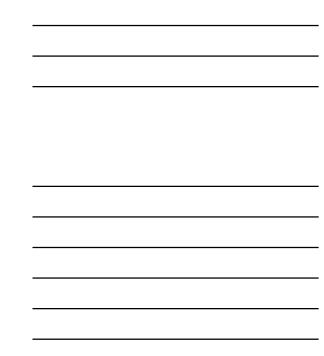


PARTICIPATION

- numerous activities in place at school- team practices, summer weightlifting, summer enrichment, drivers education, and swim lessons
- Identify community partners
- Provide programs at sites in partnerships with 4H, Girl Scouts, County Conversation & Extension Offices, and Public
- Partner with your local food bank to offer a BackPack
- Select sites that have a high population density or that are in close proximity to a swimming pool, recreation facility, or other planned activities
- Provide transportation to rural communities
- Establish mobile feeding sites when barriers in place
- Utilize incentive prizes to draw children back to the site
- Partner with your local city









SFSP REIMBURSEMENT **RATES - 2016**

Urban/Vended

Combined Operational & Administrative Reimbursement

Rural/Self-Preparation

Breakfast \$2.1325 \$2.0925 Lunch/Supper \$3.7450 \$3.6850 \$0.8875 \$0.8650 Snacks

Obtaining Reimbursement for SFSP Meals: Per-meal basis Claim must be submitted each month Reimbursement rates to cover both operational and administrative expenses



OPERATING COSTS



- Processing, transporting, storing and handling food
- Salaries & benefits of cooks, site personnel, and other staff
- Otensils, plates, and other nonfood supplies
- Maintenance and rented items
- Kitchen utilities
- Supervision of children
- Site clean-up
- Transporting children to and from rural sites
- Meals that may be served to SFSP workers and volunteers



ADMINISTRATIVE COSTS

- Salaries of supervisory staff, monitors, trainers, and office employees
- Rental of offices, office equipment, and cars
- Building utilities
- Insurance costs
- Postage
- Audits
- Travel costs
- Office supplies



Summer Food Rocks!		Procurement		
	0	A systematic multi-step approach to acquire goods, supplies, and services.		
	0	Informal Procurement		
		Micro-Purchase Purchases between \$0.53,500 Must distribute purchases equitably Small Purchase Purchase Purchases between \$0.5150,000 or local threshold, most restrictive ALL purchases must be competitive and offer free and open competition		
	0	Formal Procurement		
Maintain Fairness & Integrity		 Purchases over \$150,000 or local threshold, most restrictive 		
		Invitation for Bids		
		Request for Proposals		







UPCOMING WEBINARS

- Application Completion Webinar
 - Thursday, March 24th, 1:30-3:00pm
 - Application deadline May 2nd
- Summer Food Service Program Mandatory Training Webinar – REQUIRED
 - Thursday, April 28th, 1:30-3:30pm





QUESTIONS





- Olowa Department of Education
- Bureau of Nutrition and Health Services
- Stephanie Dross
- o stephanie.dross@iowa.gov
- o 515-281-4760
- <u>http://www.fns.usda.gov/sfsp/summer-food-service-program-sfsp</u>
- <u>https://www.educateiowa.gov/pk-12/nutrition-programs-0</u>